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# A little touch of luxury

In the Fermanagh countryside happy flocks of hens roam the lush grasses and woodlands of John and Eileen Hall's farmland.

These free-range hens contentedly graze on a diet that delivers rich, nutritious and flavoursome eggs. Eileen told us,

"We bought our first flock of hens in 2002, we knew we wanted to offer them the best quality of life we could. Over the years this approach to rearing our flocks has proven to ensure fantastic eggs which are packed with flavour."

So successful has been their approach that Cavanagh Free Range Eggs now pack eggs from 75,000 birds in seven flocks across four sites. Their eggs are renowned for their luscious rich yellow yolks and have received accolades from across the island - including Great Taste Awards and Poultry Farmer of the Year for two years running.

Quite often we associate eggs with savoury dishes but with Autumn closing in and the festive season just around the corner we wanted to give you a little touch of sweetness and luxury.

These delicious pancakes are perfect for a casual supper and the rich chocolate mousse is quick and easy to make but is the perfect show stopper for that special dinner party.



## DOUBLE CHOCOLATE MOUSSE

SERVES 4

### Ingredients

150ml double cream  
 100g plain chocolate  
 100g white chocolate  
 3 large eggs, separated  
 30ml Cointreau (optional)  
 Grated chocolate

### Method

Break each of the chocolates into a bowl, place over a bain mairre to melt, remove and cool.

Lightly whip the cream to soft peaks. Whisk the egg whites in a separate bowl until they are shiny and stiff.

Stir the Cointreau and two egg yolks into the dark chocolate then fold in one third of the cream and half the egg whites.

Stir the remaining egg yolk into the white chocolate then fold in the remaining cream and egg whites. Layer the two mousses into four glasses and finish with grated chocolate. Chill for at least 1 hour before serving.



## APPLE AND CIDER PANCAKES



SERVES 4

### Ingredients

**For the pancakes**  
 2 large eggs  
 100ml cider  
 75g plain flour  
 A pinch of salt  
 ½ tsp cinnamon  
 Vegetable oil

**For the apples**  
 350g eating apples, cored and sliced  
 40g butter  
 50g caster sugar  
 Icing sugar

### Method

**For the pancakes**  
 Place the flour, eggs and salt in a bowl, add half the cider and whisk until the mixture is smooth. Add the remaining cider and cinnamon and whisk again. Pour the batter into a jug and place in the fridge for a minimum of 1 hour.

Heat a non-stick frying pan until hot, drizzle a little oil over and wipe around the pan with a piece of kitchen paper. Pour a little batter into the pan and tilt to spread thinly and evenly over the pan. Cook for 2 minutes or until the top is set. Flip over and cook for another 1-2 minutes. Place in the oven to keep warm whilst you make the remaining pancakes.

### For the apples

Melt the butter in the frying pan, add the sugar and cook over a medium heat until the sugar dissolves and starts to caramelise. Add the apple slices. Cook for 3-4 minutes, stirring until the apples are tender and coated in caramel sauce.

Dust with icing sugar and serve.